National Canners Association

WASHINGTON, D. C.

Information Letter



For N. C. A. Members

Membership Letter No.3.

February 24,1923.

FEDERAL RULINGS IMPORTANT TO CANNERS.

Service and Regulatory Announcements of the United States Bureau of Chemistry have just been issued on the following subjects, which are of interest to canners:

Returned Spoiled Foods.

"Item 381. The practice has long existed in the distributing trade of securing a refund for foods that become spoiled, particularly canned foods, by returning them to the sources from which they were obtained. Frequently this material finds its way back into trade channels and is again offered for consumption.

Spoiled foods are potentially dangerous to the consumer and should be destroyed immediately on discovery of their condition. It is considered necessary to the protection of the public that hereafter seizure proceedings be instituted against interstate shipments of decomposed foods, even though such shipments be made with the sole intent of securing a refund for spoilage. The shipper of such foods will be liable to criminal prosecution."

The matter of spoiled canned foods will be one of the live topics to be duscussed at the next meeting of the Joint Conference Committee of canners and wholesale grocers to be held during the National Wholesale Grocers Convention at St.Louis, the week of May 14. The subject was covered in an N. C. A. circular letter of July 31st., 1922.

Labeling Soaked Dry Peas and Lima Boans.

"Item 389. It has been found that the wording employed on canned soaked dry peas has frequently created the impression that the peas were canned in the succulent state and that this impression has been furthered by the pictorial designs employed, such as a vignette showing a dish of green-colored, succulent-appearing peas. This product should be labeled "soaked dry peas", or with an equivalent expression, in type of equal size, on a uniform background, in order to differentiate it clearly from succulent peas. No pictorial design which would contribute to the impression that the product is canned succulent peas should be employed. Opinion 18, page 111, Service and Regulatory Announcements, Chemistry 3, and opinion 42, page 313, Service and Regulatory Announcements, Chemistry 5, are amended accordingly.

"This announcement is equally applicable to the labeling of canned soaked dry lima beans."

This subject was fully discussed at the meeting of the Pea Section



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of the National Canners Association at the Atlantic City convention, and a resolution was adopted condemning the packing of this class of products or labeling them in such a way as to mislead the purchaser.

Term "Petit Pois" Permitted on Domestic Canned Peas of Proper Size.

"Item 388. Inquiries have been made concerning the propriety of labeling domestic canned peas as "petit pois" peas.

"It is the Bureau's opinion that the term "petit pois" has lost such geographic significance as it may have had. Peas canned in the United States may therefore be labeled with this term, provided they are of the size of the peas that have been imported from France under this labeling -- that is, the No. 1 sieve size."

This ruling is evidently the result of the investigation made by the Bureau of Chemistry and referred to in our circular letter of August 11,1922.

"Green Lima Beans" Must be Green in Color.

"Item 386. In the labeling of canned lima beans the term "green lima beans" should be reserved for fresh beans that are green in color. This term indicates not only the maturity the vegetable has attained but also its color. It should not be used if an appreciable quantity of white beans is present, even though the white beans be fresh."

"Maine Style Corn" Limited to Maine Product.

"Item 387. The term "Maine style" has been used for a number of years on the labels of canned corn packed in certain sections as a means of distinguishing the crushed grain from the whole or cut grain type. Complaints that this expression when used on canned corn packed in States other than Maine is misleading led to investigations in several consuming sections which showed that so-called Maine-style corn is furnished by dealers in many localities when request is made for Maine corn, and that in such sections the expression is interpreted as having a geographical significance. Canned corn packed outside the State of Maine and labeled "Maine style" will therefore be regarded as misbranded under the Federal Food and Drugs Act. There will be no objection to the use of any truthful descriptive statement intended to designate the character of the pack."

This ruling has previously been sent out to canners through our circular letter of March 29,1922.

Net Weight on Canned Clams or Oysters May Include Liquid.

"Item 379. Because the liquid packing medium in canned clams and canned cysters has a certain food value and is ordinarily utilized as food, no objection will be made to marking the net weight of these products in terms of total weight, liquid included. When such markings are made declarations of drained or cut-out weight will not be required, but in all cases these weights should equal or exceed those specified in spinions 2 and 3, pages 1 and 2, Service and Regulatory



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Announcements, Chemistry 1.

"Opinion 88, page 688, Service and Regulatory Announcements, Chemistry 9, is modified accordingly."

Minimum Weights for Canned Spinach.

"Itom 380. The cut-out weights for canned spinach announced in item 320, page 118, Service and Regulatory Announcements, Chemistry 24, and amended by item 365, page 31, Service and Regulatory Announcements, Chemistry 27, are further amonded as follows:

No.2: 3 7/16 by 4 9/16 inch sanitary and 3 3/8 by 4 9/16 inch hole and cap 13 ounces

No.22: 4 1/16 by 4 11/16 inch sanitary and 4 by 4 3/4 inch hole

and cap (19 ounces) 1 pound 3 ounces No. 3: $4\frac{1}{4}$ by 4 7/8 inch sanitary and 4 3/16 by 4 7/8 inch hole

(21.5 ounces) 1 pound 5.5 ounces and cap

No.10: 6 3/16 by 7 inch sanitary and 61 by 6 3/4 hole and cap

(66 ounces) 4 pounds 2 ounces

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"In other respects item 320 remains unchanged."

The above ruling is simply a published statement of the Bureau's approval of the change in fill for spinach, covered by Association's circular lotter to spinach canners April 13,1922.

Striped Tuna Phoked Italian Style May be Labeled "Tonno".

"Itom 390. Item 346, page 18, Service and Regulatory Announcements, Chemistry 26, is hereby amended to permit the use of the name "tuna", unqualified, in the labeling of Gymnosarda pelamis (Euthynnus pelamis) (Starks), described in item 346 under the common name "striped tuna". Objection will not be taken to labeling Gymnosarda pelamis packed in the so-called Italian style as "tonno".

Do Not Waste Transportation.

With the tightening up of the freight transportation situation, and the general shortage resulting therefrom, canners are again urged to heed the suggestions to shippers and receivers of the Car Service Division of the American Railway Association. These are, briefly, (1) Load cars to full carrying capacity; (2) In buying other than less carload shipments, specify "Car Loads" not fixed quantities as governed by tariff minimums or set trade units; and (3) Unload cars promptly.

It is also urged that cars be leaded to cubical or ten percent above marked capacity, that size desired and quantities to be loaded by stated, that only the number of cars actually required for shipment be ordered, that completo information be placed in bill of lading, giving the address of the consignee in detail, in order to avoid delay in notifying him at destination and to offeet prompt delivery, and that so far as practicable you restrict the use of cars owned by the railroad serving you to filling orders for delivery to points



on the railroad. It is finally suggested that foreign cars be sent to or in the direction of the owning line whon filling orders for destinations in the territory not served by your railroad.

Milwaukee Canned Foods Week Banquet Big Success.

As a curtain raiser to Canned Foods Week, March 3-10, the booster, get-together banquet in Milwaukee was an unqualified success. There was a surprisingly large attendance, something like five hundred. At this dinner were canners, brokers, jobbers, and retailers. Each of the Milwaukee newspapers was represented.

Among the speakers were Royal F. Clark, Chairman of the National Cannod Foods Week Committee, and Mr. James L. Ford, Jr., Chairman of the National Food Brokers Association Committee.

A feature of the evening was the fact that Mr.Clark's address was broadcasted by radio to all parts of the United States. As a result of the cooperative spirit shown at the dinner, it is said that there will be a great number of downtown store displays of cannod foods during the Week. This will not be confined to grecers, but will include jewelers, clothiers, furriers, and others, who will loan their windows for the occasion.

Word comes from St.Louis that they anticipate "an almost ideal campaign" there, and that there are encouraging reports from other points.

Good news comes from New York City. Already there has been an important conference of brokers and wholesale grocers held there, at which plans were made for the Week. There will be a liberal distribution of the window streamers, through the wholesale grocers, to the retailers. Advertising matter will be included in all deliveries to the retail grocery trade in the metropolitan district during the coming Week. This will be done by including advertising in all packages and boxes of groceries delivered to the retailers. The report continues, in part, as follows:

"Salesmen for wholesale grocery houses in New York are working hard on this matter. There is considerable competition among the wholesale grocers to put over the proposition for their own benefit as well as to increase the sale of canned foods. Competition makes them work all the harder on it. Our New York Committee is satisfied that everything will be done that possibly can be done. Special displays will be made by many of the retailers."

Tell Us What you Hear about Canned Foods Week.

With a country-wide participation in Canned Foods Week of such proportions as this year's event promises to be, it will be difficult for us to secure information for all events transpiring. We are anxious to have a full report of what goes on in every section of the country. Therefore, members are urged to send us clippings or comment either favorable or unfavorable to the Week. A printed report is to be prepared immediately following the event, and any information or data members may send will prove exceedingly helpful in p reparing a comprehensive record of what transpired.